

DERWENT-ACC-NO: 2004-265667

DERWENT-WEEK: 200425

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TITLE: Composition and procedure are for making cream cheese in
sliced portions individually enclosed in aseptic sealed
packets

INVENTOR: DEL TORO ESTRADA, E

PATENT-ASSIGNEE: DEL TORO ESTRADA E[ESTRI]

PRIORITY-DATA: 2001MX-0012697 (December 10, 2001)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
MX 2001012697 A1	June 1, 2003	N/A	001	A23C 019/00

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
MX2001012697A1	N/A	2001MX-0012697	December 10, 2001

INT-CL (IPC): A23C019/00

ABSTRACTED-PUB-NO: MX2001012697A

BASIC-ABSTRACT:

NOVELTY - The composition and procedure are for making cream cheese in sliced portions individually enclosed in aseptic sealed packets. The cream cheese consists of whole milk and cream, both pasteurized and from cows, milk protein, milk fat, stabilizers, lactic cultures, potassium sorbate and sodium benzoate as preservatives.

USE - For producing cream cheese in sliced portions individually enclosed in aseptic sealed packets.

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D13

CPI-CODES: D03-A; D03-B06; D03-H02F;

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